

Good Food
Happy People
♥

Bubbie's ♥ Cooking Class

♥ Baking Basics ♥

Preheating, measuring, mixing,
pan preparation, and oven-rack placement.

Baking
Brings
People
Together
♥

1. PREHEATING

Always preheat your oven to the temperature in the recipe before putting your food in. This helps your baked goods rise properly and cook evenly.



2. MEASURING

Accurate measuring makes a big difference in baking. Too much or too little of an ingredient can change the texture and taste.



Use the right tools: ♥

- Dry measuring cups for flour, sugar, etc.
- Liquid measuring cups for liquids.
- Level dry ingredients with a flat edge.

3. MIXING

Mix just until the ingredients are combined. Overmixing can make cakes, muffins, and cookies tough. Follow the recipe for when to mix, stir, fold, or beat.



Mixing Tips: ♥

- Mix wet and dry ingredients separately when needed.
- Use a gentle hand for muffins, quick breads, and cakes.
- Fold in add-ins like fruit, nuts, or chocolate chips.

4. PAN PREPARATION

Preparing your pans helps prevent sticking and makes cleanup easier. It also helps your baked goods come out beautifully.

Ways to prepare pans: ♥

- Grease with butter or oil.
- Use cooking spray.
- Line with parchment paper.
- Dust with flour for cakes.
- Use parchment liners for cupcakes or muffins.



5. OVEN-RACK PLACEMENT

The rack position affects how your food cooks. Most baked goods cook best on the center rack, where the heat circulates evenly.



General Guide: ♥

- Center rack: cakes, cookies, muffins, quick breads (most recipes).
- Upper rack: browning the top (casseroles, broiling).
- Lower rack: items that need a crisp bottom (pizza, pie crusts).

Baking
Makes Life
Sweeter ♥

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